Packaging Practices prior to ReThink Disposable:

- Burgers served in a disposable food tray
- Each burger was wrapped in paper
- Each customer received a stack of napkins

Zak, the founder and owner of Doc’s, knew spending on disposable products was significant and was concerned about the environmental impact. However, he wasn’t sure how some of the ReThink Disposable recommended practices would work for a food truck. He and his staff did a survey asking customers what they would think if Doc’s implemented specific practices to reduce waste. The response was positive, and Doc’s agreed to test some of the strategies to reduce disposable usage.

Packaging Practices after ReThink Disposable:

- Replaced disposable food trays with reusable baskets for nearby dining
- Eliminated paper burger wrap
- Offered napkins in a self-serve one-at-a-time dispenser

The ReThink Disposable recommendations had never before been applied to a food truck and this pilot was a success! Doc’s replaced disposable food trays with reusable baskets for customers who eat near the truck. Staff no longer wraps each burger in paper or gives each customer a stack of napkins. Instead, burgers come unwrapped and customers take their own napkins from a dispenser that releases only one at a time.

Zak Silverman, Owner: “Not only did eliminating paper wrap for burgers cut costs, but we’re now able to produce burgers faster and have increased the number of people we can serve during a busy lunch shift. And the food looks better!”
Results:

<table>
<thead>
<tr>
<th>Recommendation</th>
<th>Products Replaced or Minimized</th>
<th>% Disposable Reduction</th>
<th>Payback Period</th>
<th>Annual Savings (after payback period)</th>
<th>Annual Waste Reduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Replace disposable food trays with reusable baskets for nearby dining</td>
<td>Paper food tray</td>
<td>21%</td>
<td>12 days</td>
<td>$1,397</td>
<td>914 lbs.</td>
</tr>
<tr>
<td>Eliminate paper burger wrap</td>
<td>Paper wrap</td>
<td>51%</td>
<td>0 days</td>
<td>$456</td>
<td>1,370 lbs.</td>
</tr>
<tr>
<td>Offer napkins in a self-serve dispenser</td>
<td>Paper napkin</td>
<td>64%</td>
<td>18 days</td>
<td>$175</td>
<td>284 lbs.</td>
</tr>
</tbody>
</table>

**TOTAL** $2,028 2,568 lbs.

Brandon Smuke, Truck Manager: “ReThink Disposable has been a huge success for Doc’s of the Bay. The recommendations are working fabulously and we’re seeing benefits well beyond the $2,000 annual savings. The food looks better than it ever has and customer response has been really positive.”

The Bottom Line:
- $2,028 annual reduction in disposable food service ware costs
- 2,568 pounds of waste reduced annually
- Increased production speed, which means bigger events and more customers
- Improved presentation
- Satisfied customers

ReThink Disposable is a project of Clean Water Fund in coordination with City of Cupertino Department of Public Works, City of Oakland Department of Public Works, City of Sunnyvale Environmental Services Department, County of San Mateo Department of Public Works, San Francisco Department of the Environment, San Jose Department of Environmental Services, South San Francisco Department of Public Works, and StopWaste (Alameda County).

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